

Drop Biscuits

Meal Components: Grains

Breads, A-09A

Ingredients	25 Servings		50 Servings		Directions
	Weight	Measure	Weight	Measure	
Whole wheat/enriched blend flour	1 lb 8 oz	1 qt 1 ½ cups	3 lb	2 qt 3 cups	1. Blend flour, dry milk, baking powder, and salt in mixer for 1 minute on low speed.
Instant non-fat dry milk		½ cup 2 Tbsp	3 oz	1 ¼ cups	
baking powder		3 Tbsp 1 ½ tsp		¼ cup 3 Tbsp	
Salt		1 ½ tsp		1 Tbsp	
Trans fat-free margarine	5 ¾ oz	¾ cup 2 Tbsp	11 ½ oz	1 ¾ cups	2. Add trans fat-free margarine and blend into dry ingredients for 2 minutes on low speed. Mixture will be crumbly.
Cold water		2 ¼ cups 2 Tbsp		1 qt ¾ cup	3. Add water and mix on low speed for approximately 30 seconds. 4. Scrape down sides of bowl. Mix on low speed for 30 seconds to form soft dough. 5. Portion dough with a level No. 20 scoop (3 ? Tbsp). Place biscuits in rows 5 across and 5 down onto each half-sheet pan (13" x 18" x 1") which has been lightly coated with pan release spray or

6. Bake until lightly browned: Conventional oven: 450° F for 12-14 minutes Convection oven: 400° F for 8-10 minutes
7. Portion is 1 biscuit.
8. No CCP necessary.

Notes

For Step 5, use 2 pans for 50 servings.

A new nutrient analysis will be coming. Edited July 2014. Restandardization in progress.

The grain ingredient in this recipe must meet the Food and Nutrition Service whole grain-rich criteria.

Serving	Yield	Volume
1 biscuit provides the equivalent of 1 $\frac{3}{4}$ slices of bread.	25 Servings: 3 lb 2 oz (dough)	25 Servings: 1 quart 1 cup (dough) 25 biscuits
	50 Servings: 6 lb 4 oz (dough)	50 Servings: 2 quarts 2 cups (dough) 50 biscuits

Nutrients Per Serving					
Calories	164	Saturated Fat	2 g	Iron	1 mg
Protein	3 g	Cholesterol		Calcium	168 mg
Carbohydrate	22 g	Vitamin A	40 IU	Sodium	302 mg
Total Fat	7 g	Vitamin C		Dietary Fiber	1 g